



FAIVELEY Clos des Cortons Grand Cru 2020



Decanter

97 POINTS

“ The grapes are vinified partly as whole clusters and punched down each day before ageing for 18 months in cask (half new). Despite the fairly aggressive vinification, the wine has an enchantingly lovely, forward fruit character and a delightful, silky approachability. From my experience, this will continue to improve for decades. The Clos des Cortons Faiveley has been a monopole of the house since 1874. They have 2.77ha planted to Pinot Noir here, north of Renardes in this distinctly separate climat of the lieu-dit Le Rognet. ”



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